

POOL MENU

9am - 4pm

DATE SHAKE 15
almond butter, almond milk, medjool date, banana | + 4 espresso

FRESH JUICE 7

LITTLE WEST FRESH PRESSED SUNRISE 16
orange, carrot, coconut water, lemon, ginger, turmeric

LITTLE WEST FRESH PRESSED CLOVER 16
kale, cucumber, celery, spinach, pear, cilantro, mint, lime

BREAKFAST [served until 11am]

CHEFS FRUIT PLATE 15 ^{DF+GF+V}
chefs daily selection

TBP BREAKFAST 21 ^{DF+GF}
eggs, chicken apple sausage or bacon, potatoes, avocado
kale, cherry tomato | + 2 grilled burrito

GREEN GODDESS BOWL 18 ^{DF+GF}
poached egg, avocado, kale, daikon sprout, cucumber
roasted cherry tomato, pickled onion, hemp hearts
micro greens, turmeric vinaigrette

TURKISH EGGS 19
poached eggs, tzatziki, pickled red onion, spiced chickpea
sumac, fried sage, grilled pita

ACAI BOWL 18 ^{DF+GF+NA+V}
berries, kiwi, banana, grain-free granola, hemp hearts, agave

AVOCADO TOAST 20 ^{DF+V}
smashed avocado, roasted cherry tomato, cucumber
calabrian chili oil, balsamic vinaigrette

BRIOCHE FRENCH TOAST 20
medjool date tahini, sautéed figs, sage maple syrup
cardamom + brown butter labneh

LUNCH [served until 4pm]

FROZEN GRAPES 8 ^{DF+GF+V}

CHEFS FRUIT PLATE 15 ^{DF+GF+V}
chefs daily selection

ACAI BOWL 18 ^{DF+GF+NA+V}
berries, kiwi, banana, grain-free granola, hemp hearts, agave

CHERMOULA SPICED YUCCA FRIES 12 ^{DF}
yuzu koshu aioli

MARINATED ARTICHOKES 14 ^{DF+GF+V}
cara cara, crispy garlic, ras al hanout, dill, black garlic aioli
[served chilled]

WATERMELON CAPRESE SALAD 18 ^{GF}
ciligine mozzarella, peeled cherry tomato, fresh herbs
tarragon vinaigrette

ACHIOTE BRAISED CHICKEN 20 ^{GF}
cucumber salad, sumac red onion, dill, kimchi ranch

KIMCHI GRILLED CHEESE 16
smoked gouda, pimenton aioli, rustic sourdough

TBP CLASSIC BURGER 23
angus patty, cheddar cheese, pickle, lettuce, tomato, onion
special sauce, l'artisan brioche bun
+ 3 avocado | + 3 bacon

LIGHT BITES

offered from 4pm - 5pm

DATE SHAKE 15
almond butter, almond milk, medjool date, banana | + 4 espresso

FROZEN GRAPES 8 ^{DF+GF+V}

CHERMOULA SPICED YUCCA FRIES 12 ^{DF}
yuzu koshu aioli

MARINATED ARTICHOKES 14 ^{DF+GF+V}
cara cara, crispy garlic, ras al hanout, dill, black garlic aioli *[served chilled]*

VEGAN CAESAR 18 ^{DF+GF+V}
baby kale, roasted cherry tomato, spiced chickpea, vegan caesar dressing

BUTCHER'S BLOCK 25
chef's choice of artisanal meats + cheeses, spreads, lavash

DF - DAIRY FREE GF - GLUTEN FREE NA - NUT ALLERGY SF - SHELL FISH V - VEGAN

Two Bunch Palms adds a 4% wellness surcharge that allows us to provide free healthcare coverage to our staff.